<b>RADIO</b>	CALL	SIGN

Fantasy 04/18/02

## CORRECTIVE ACTION AND FOLLOW UP LOG

RES	SULTS, RÉFE	RENCE AND RECOMMENDATIONS	1				
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.		COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION	
#	REFER.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
	110.	LIDO- PANTRY 3					
1	33	THE COUNTER TOP HAD SOFT SEALANT THAT WAS PEELING AROUND THE SEAMS OF THE COUNTER				Staff Capt	Sealant removed and replaced
2	24	LIDO  NO HALOGEN RESIDUAL WAS NOTICE IN THE SANITIZING BUCKET.				F&B Mgr	Crew Instructed on the correct cleaning procedure.
		LIDO -PIZZERIA					<u> </u>
3	26	THE EXHAUST VENT SCREEN ON THE PIZZA OVEN WAS VERY DUSTY.				F&B Mgr	Cleaned and corrected the same day, cleaning monitored on a daily basis.
		COMMENT					
4	*	THE RECORD KEEPING FOR THE IPM, WATER & POOLS, AND HOUSEKEEPING DEPARTMENTS WAS EXCELLENT TODAY				*****	*******
		FORWARD DISHWASH					
5	26	A FEW PREVIOUSLY CLEANED PLATES WERE SOILED WITH FOOD RESIDUE				F&B Mgr	Crew Instructed on the correct cleaning procedure.
		FOOD SERVICE GENERAL					
6	21	THE INTERIOR SPACES OF THE GRILLS AND FRYERS WERE NOT EASILY CLEANABLE				Staff Chief Eng / F&B Mgr	Corrected
7	27	THE INTERIORS OF SOME OF THE GRILLS AND FRYERS WERE SOILED WITH FOOD AND GREASE RESIDUE				Staff Chief Eng / F&B Mgr	Corrected
		FORWARD CENTER GALLEY					
8	20	SOFT SEALANT WAS USED ON THE BACK PLATE OF THE SLICER				Staff Capt	Sealant removed and replaced with recommended sealant
		CENTER GALLEY					
9	21	SOME LOOSE PROFILE STRIPS AND MISSING SCREWS WERE NOTED ON THE STACKED OVENS.				Staff Chief Eng	Profile strips secured and screws replaced. Have been

## RESULTS, REFERENCE AND RECOMMENDATIONS

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#	REFER.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
							corrected.
		SOUP AREA					
10	21	THE PIPING FOR THE SOUP KETTLES WAS NOT EASILY CLEANABLE.				Staff Capt / F&B Mgr	Have been corrected
		CREW POT WASH					
11	22	THE FINAL RINSE TEMPERATURE OF THE 3- COMPARTMENT SINK WAS 210°F AND THE THERMOMETER WAS 30° OUT OF CALIBRATION.				Staff Chief / F&B Mgr	The Thermomemeter has been changed.
		CREW MESS					
12	27	BLACK MOLD WAS NOTED BEHIND THE DISPENSING CHUTE ON THE ICE MACHINE.				F&B Mgr	Corrected
		FOOD SERVICE GENERAL					
13	33	LOOSE BULKHEAD PROFILE STRIPS AND CRACKED AND BROKEN DECK TILES WERE NOTED IN VARIOUS AREAS.				Staff Capt / Staff Chief Eng	Continuous maintenance is in progress.
14	21	NON-FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS GRILLS, FRYERS, REFRIGERATORS, OVENS, CABINETS, AND OTHER PIECES OF EQUIPMENT CONTAINED HOLES, CRACKS, GAPS, AND OTHER NON-EASILY CLEANABLE FEATURES.				Staff Capt / Staff Chief Eng	Continuous maintenance is in progress.
		COMMENT					
	*	OVERALL CLEANLINESS AND TEMPERATURE CONTROL FOR FOODS AND REFRIGERATORS WERE EXCELLENT					

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